



Position: Food Production Supervisor
Employment Type: Full-Time

Compensation: \$45,000 to \$50,000 Annually
Benefits Offered: 401K, Dental, Life, Medical, Vision

Snak King is currently recruiting a Food Production Supervisor for growing, stable, local company. This is a direct hire position with full benefits, 401(k). The Production Supervisor will direct all food production activities for our manufacturing departments, which operates on a twenty-four (24) hour per day, seven (7) day per week schedule. Reporting to our Plant Manager, this individual will supervise directly all shift personnel. Flexibility regarding shift assignment is required.

Essential Duties and Responsibilities:

- Supervise food manufacturing activities as defined by established operating procedures for multiple products on a daily and weekly basis by delegating resources as participating in the process.
- Responsible for the training and mentoring in all facets of the food manufacturing process.
- Responsible for scheduling of personnel based on food production needs
- Ensures equipment and supply inventories are maintained and available for use in accordance with production schedules.
- Fill-out work orders as needed (Sanitation and Maintenance)
- Ensure to embrace the FOOD QUALITY culture
- Continuously monitor the quality of the product and material to comply with product specs and make sure they are meeting all analytical requirements.
- Ensure cleaning and food safety conditions are maintained in the department through sanitation inspections.
- Complete production reports daily and adjust all employee worked hours to ensure accuracy of employee payment and keep accurate hours for labor efficiency reports.
- Ensure daily labor is precise without carrying extra staffing that will adversely affect daily labor efficiency reports.
- Ensure all staffing is trained and prepared to execute their job responsibilities.
- Create process orders for production and monitor weight, seals, codes according to specs.
- Conduct staff training and periodic employee meetings. Comply with applicable federal and state laws and regulations concerning employee safety.
- Perform any other task/duties as assigned by management

Qualifications and Requirements:

- High School Diploma or GED equivalent required. Bachelor's in Science, Chemistry, [Micro] Biology, Engineering, or a related field is preferred.
- Minimum three to five (3-5) years' experience in leadership role in a food manufacturing industry with GMP and/or USDA regulations required.
- Experience writing, reviewing and executing standard operating procedures.
- Possess good oral and written English communication and comprehension skills.
- Ability to take feedback constructively and function in a team orientated work environment.
- In addition to an outstanding opportunity with an industry leader, we offer: * Competitive Salary * Life/Health/Dental Insurance * 401K * Paid Vacation & Holidays.

*** WE DO NOT ACCEPT RESPONSES FROM THIRD PARTY RECRUITERS OR AGENCIES* *LOCAL CANDIDATES ARE ENCOURAGED TO APPLY***

If you are interested in this opportunity, please email your resume, salary history, and references in a Word document to Christopher.Paulson@Partnerspersonnel.com.